Radio Call Sign C6FM7 Jubilee 04/12/01

CORRECTIVE ACTION AND FOLLOW UP LOG

WHIC CORR GUID AND	THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, and the center disease control recommendation on EANITATION OCTOBER 7, 1974.		COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
	1101	POTABLE WATER					
1	*06	THE BACK UP PUMP FOR THE DISTRUBUTION CHLORINATION SYSTEM WAS NOT SET UP TO SWITCH ON AUTOMATICALLY				CHIEF ENGINEER	BEING CORRECTED
2	*07	AN AIR GAP WAS NOT PROVIDED AT THE TECHNICAL WATER FILL FOR THE TANKS.				CHIEF ENGINEER	CORRECTED
3	*06	THE CALIBRATION OF THE DISTRIBUTION SYSTEM ANALYZER RECORDER WAS NOT RECORDED ON A DAILY BASIS.				CHIEF ENGINEER	CORRECTED
4	*08	SEVERAL OF THE SHELVES IN THE POTABLE WATER HOSE STORAGE LOCKER WERE NOT SELF-DRAINING.				STAFF CAPTAIN	DRAIN HOLES HAVE BEEN PROVIDED
		<u>POOLS</u>					
5	*10	A LENGTH OF ROPE 1.5 TIMES THE WIDTH OF THE POOL WAS NOT ATTACHED TO THE FLOATATION DEVICES.				STAFF CAPTAIN	CORRECTED.
6	*10	THE DRAIN COVERS WERE NOT ANTI-VORTEX				CHIEF ENGINEER	DRAIN COVERS WILL BE PROVIDED
7	*10	SHEPHERD'S HOOKS WERE NOT PROVIDED AT THE SWIMMING POOL.				STAFF CAPTAIN	INSTALLED
		<u>SPAS</u>					
8	*10	THE CHLORINE RESIDUAL WAS TESTED EVERY 4 HOURS AND NOT HOURLY				CHIEF ENGINEER	CORRECTED.
9	*08	BACKFLOW PREVENTION DEVICES WERE NOT PROVIDED ON THE POTABLE WATER LINES SUPPLYING THE SPAS.				CHIEF ENGINEER	CORRECTED
10	*08	A HOSE WAS NOT ATTACHED TO THE POTABLE WATER LINE IN THE SPA PUMP ROOM				CHIEF ENGINEER	CORRECTED
		POOLS AND SPAS					
11	*10	THE DAILY CALIBRATION OF THE ANALYZER/RECODERS WAS NOT RECORDED ON THE CHARTS OR IN A LOG				CHIEF ENGINEER	CORRECTED
		<u>MEDICAL</u>					
12	*02	NOT ALL OF THE REQUIRED DATA ELEMENTS WERE MAINTAINED ON THE GASTROINTESTINAL ILLNESS LOG.				DR BALLINGER	IMPLEMENTED NEW LOG AS STATED IN VESSEL SANITATION PROGRAM 4.1.2.1.5
13	*02	A 72-HOUR QUESTIONAIRE WAS NOT GIVEN TO ALL CASES OF GASTROINTESTINAL ILLNESSES.				DR BALLINGER	QUESTIONNAIRE GIVEN TO ALL CASES AS PER 4.1.2.2.1 ANNEX 13.2
14	*01	FOR THE 3 CRUISES PRIOR TO THE CURRENT CRUISE (IN LOG BOOK) THE 24 HOUR PRIOR TO ARRIVAL REPORT WAS MADE LESS THEN 24 HOURS PRIOR TO ARRIVAL.				DR BALLINGER	NOTED AND WILL SUBMIT REPORT ON TIME
15	*11	ON 4/2 A GALLEY CREWMEMBER REPORTED TO THE MEDICAL				DR BALLINGER	CORRECTED. PROCEDURE ENFORCED

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	NO.	OFFICE DUE TO DIARRHEAL ILLNESS. THE CREWMEMBER WAS REMOVED FROM DUTY FOR 24 HOURS. THE CREW MEMBER RETURNED ON 4/3 AND WAS OFF FOR ANOTHER 24 HOURS					
16	*41	HOUSEKEEPING A PROCEDURE FOR DISINFECTING COMMON AREAS WHEN THE GASTROINTESTINAL ILLNESS RATE AMONG PASSENGER OR CREW HITS 2% WAS NOT IN PLACE.				MGR HSKP	PROCEDURE IS NOW IN PLACE WITH THE HSKING DEPARTMENT AND TRAINING WILL BE ON GOING FOR ALL NEW HIRES.
		ROOM SERVICE PANTRY					
17	*19	A HOSE WAS PENETRATING THE BACK OF THE ICE BIN WITH THE HOSE EXTENDING INTO THE BIN,				HOUSE KEEPING MANAGER	PARTS REQUESTED – WILL BE CORRECTED
18	20	THE BACK PORTION OF ICE/WATER COMPARTMENT WAS CRACKED. THE TOP OF THIS COMPARTMENT WAS CARRODED.				HOUSE KEEPING MANAGER	PARTS REQUESTED – WILL BE CORRECTED
19	*26	THE PLASTIC PANEL THAT COVERS THE I/WATER COMPARTMENT IS SOILED.				HOUSE KEEPING MANAGER	AREA CLEANED
		CREW BAR					
20	27	THE INSIDE OF THE SORTING STATION WAS SOILED.				F&B MANAGER	AREA CLEANED
21	33	THE BACK WALL OF THE SORTING STATION COMPARTMENT WAS CARPETED.				F&B MANAGER	CARPET AGAINST WALL TO BE REMOVED. WOODEN BOX TO BE REPLACED
		CREW BAR PANTRY					
22	*21	A BLACK PORUS INSULATION MATERIAL WAS NOTED ON THE PLASTIC PANEL OVER THE ICE/WATER COMPARTMENT.				F&B MANAGER	MATERIAL TO BE REMOVED
23	*34	LIDO MIDDLE PANTRY DUCT TAPE WAS NOTED ON THE PREPARATION SINK WASTE LINE.				F&B MANAGER	MATERIAL TO BE REMOVED
24	20	THE UPPER PANEL INSIDE THE REFRIGERATION UNIT 10-11 WAS LOOSE.				F&B MANAGER	REPAIRED
25	*21	THE THERMOMETERS IN THE HOT HOLD CABINET WERE INACCURATE/BROKEN				F&B MANAGER	REPLACED
		LIDO SALAD PANTRY					
26	33	THE SUPPLY LINES AND WAST LINE FOR THE HAND WASH SINK RAN UNDERNEATH THE FRON T OF THE REFRIGERATOR				F&B MANAGER	WORK IN PROGRESS

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#	REFER		YES	NO	DATE		
	NO.	RESULTS AND RECOMMENDATION MAKING CLEANING OF THE DECK IN THIS AREA DIFFICULT.]			
		BEVERAGE STATION JUICE					
27	33	THE DECK DRAINS UNDER THE STATIONS WAS HEAVILY SOILED.				F&B MANAGER	AREA CLEANED
		LIDO BUFFET					
28	*19	THE TABLETOP SNEEZE GUARDS DID NOT APPEAR ADEQUATE TO PROTECT THE FOODS.				F&B MANAGER	WORK IN PROGRESS
29	*19	THE UPPER SHELF OF THE SNEEZE GUARD WAS NOT ADEQAUTELY PROTECTED (GRAPEFRUIT).				F&B MANAGER	UPPER SHELF TO BE USED ONLY FOR COVERED FOOD ITEMS SUCH AS MILK/ YOGURT ETC
30	*36	LIDO BUFFET THE BULBS FOR THE TABLET BUFFETS WERE NOT SHIELDED OR SHATTER RESISTENT.				CHIEF ENGINEER	WORK IN PROGRESS
		LIDO DISHWASHER					
31	37	CONDENSATE WAS COLLECTING ON THE DECKHEAD AND DRIPPING DOWN ONTO THE DECK AND THE CLEAN RAMP.				CHIEF ENGINEER	THE EXTRACTION IN THAT AREA WILL BE INCREASED
32	*22	A DATA PLATE WAS NOT ATTACHED TO THE WAREWASHING UNIT.				F&B MANAGER	HOBART HAVE AGREED TO PROVIDE
33	*22	THE SPRING THAT KEEPS THE LEFT DOOR UP WAS BROKEN				F & B MANAGER	IN PROGRESS
34	33	PIZZA STATION THE DECK UNDERNEATH THE REFRIGERATOR WAS SOILED				F&B MANAGER	AREA CLEANED
35	37	WITH MOLD. CONDENSATE WAS DRIPPING ONTO THE DECK FROM THE FIRE DOOR PANEL				CHIEF ENGINEER	WORK IN PROGRESS
36	*28	ICE CREAM STATION INNER PARTS OF THE ICE CREAM MACHINES WERE LEFT OUT UNCOVERED.				F&B MANAGER	CONTAINER WITH THE PARTS WERE COVERED.
37	*29	SPECIALTY CORNER FOOD PREPARATION WAS DONE IN THIS AREA WITHOUT A HAND WASH SINK. INSTALL A HANDWASH SINK IN THIS AREA OR STOP ALL FOOD PREPARATION ACTIVITES.				F&B MANAGER	A HAND SINK HAS BEEN REQUISITIONED
		POTABLE WATER					
38	*06	FOUR POTABLE WATER SAMPLES PER MONTH WERE NOT COLLECTED AND TESTED FOR E. COLI.				CHIEF ENGINEER	ENVIRONMENTAL TO PROVIDE
39	*06	THE PORT WATER TEST RESULTS WERE NOT AVAILABLE FOR ALL PORTS WHERE WATER WAS BUNKERED.				CHIEF ENGINEER	ENVIRONMENTAL TO PROVIDE
		MAIN GALLEY					
40	*28	THREE OVEN RACKS WERE STORED ON THE DECK BETWEEN USES.				F&B MANAGER	ITEMS REMOVED FROM FLOOR
		<u>CENTER GALLEY</u>]		

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41	NO. *36	THE ARTIFICIAL LIGHT LEVEL AT THE AFT PREPARATION COUNTER AT THE SLICER WAS BELOW 20 CANDLES				F&B MANAGER	LIGHTS TO BE PROVIDED
42	*26	A FRUIT PEELER AND A KNIFE WERE FOUND IN LOCKED TRAYS IN THE KINFE LOCKER SOILED WITH FOOD DEBRIS. ANOTHER SOILED KNIFE WAS FOUND INSIDE REFRIGERATOR 8-31.				F&B MANAGER	ITEMS REMOVED AND CLEANED
43	20	THE INTERIORS OF SEVERAL OLDER MODEL UNDER COUNTER REACH IN REFRIGERATORS WERE DIFFICULT TO CLEAN DUE TO EXPOSED FAN UNITS IN BOTH GALLEYS. REFRIGERATOR 8-31, 8-11, 8-06, 8-45 AND 4-18 WERE NOTED.				F&B MANAGER	ONGOING MAINTENANCE PROGRAM IN EFFECT
44	*17	GRAVLAX IS SERVED TO PASSENGERS, BUT THERE WAS NO WRITTEN STATEMENT FROM THE SUPPLIER THAT THE FISH WAS FROZEN TO THE TIME AND TEMPERATURE REQUIRED TO BE PARASITE FREE.				F&B MANAGER	PURCHASING TO INVESTIGATE
45	*26	AFT ICE STATION THERE WAS MOLD RESIDUE AND HEAVY CORROSION RESIDUE ALONG THE TINTERIOR OF THE ICE CUBER, WATERFALL AND WATER PAN IN THE BORDER SIDE ICE MACHINE.				F&B MANAGER	MACHINE WILL BE CLEANED WHERE POSSIBLE
46	*36	FORWARD ICE STATION THE ARTICFICIAL LIGHT LEVEL AT THE 3 ICE MACHINES WERE BELOW 20 CANDLES. DISHWASH				F&B MANAGER	LIGHTS WILL BE PROVIDED
47	*22	THE FLIGHT TYPE CONVEYOR DISHWASH MACHINE HAD 3 OF 7 UPPER ARM FINAL RINSE SPRAY NOZZLES CLOGGED AND NEARLY ALL OF THE LOWER SPRAY ARM NOZZLES WERE CLOGGED.				F&B MANAGER	CORRECTED
48	*22	A DATA PLATE WITH APERATING PARAMETERS WAS NOT PROVIDED ON EITHER THE GLASSWASH OR CONVEYOR DISHWASH MACHINES.				F&B MANAGER	HOBART TO PROVIDE FLEETWIDE
49	*22	THE WAS TEMERATURE GAUGE ON THE GLASSWASH MACHINE WAS BROKEN				F&B MANAGER	GUAGE TO BE REPLACED
50	*22	THE MOUNTER PRESSURE GAUGE ON THE FLIGHT TYPE MACHINE WAS OBSTRUCTED FROM VIEW BY AN ACCESS PANEL. THE PRESSURE DURING OPERATION WAS 30-32 PSI.				F&B MANAGER	WORK IN PROGRESS
51	*36	CREW GALLEY THE ARTIFICIAL LIGHT LEVEL OVER THE PORT/AFT PREPARATION COUNTER WAS BELOW 20 CANDLES. THERE WAS INSUFFICIENT LIGHT IN THE FOLLOWING: COUNTER AT THE BUFFALO CHOPPER, AT THE GRILLE AND FLAT TOP GRILL, AND AT BOTH ENDS OF THE AFT PREPARATION COUNTER.				F&B MANAGER	LIGHTS TO BE INSTALLED

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52	NO. *36	THE HEAT LAMPS ALONG THE SERVICE LINE HERE AND IN THE STAFF MESS WERE NOT SHIELDED OR SHATTER RESISTANT. SHIELDS HAVE BEEN ORDERED.				F&B MANAGER	SHATTER PROOF LIGHTS TO BE INSTALLED
53	*19	PROVISIONS SIX LEXAN BINS FILLED WITH BAGGED POTATOES WERE STACKED ON THE DECK. EMPTY DECK STANDS WERE AVAILABLE IN THE ROOM.				F&B MANAGER	STOREKEEPERS WERE INSTRUCTED TO PLACE ALL LEXONS ON THE AVAILABLE PALLETTS
54	*36	THE ARTIFICIAL LIGHT LEVELS ALONG THE PREPARATION COUNTERS IN THE FISH AND VEGETABLES PREPARATION ROOMS WAS BELOW 20 CANDLES				F&B MANAGER	LIGHTING TO BE INSTALLED
		FOOD SERVICE GENERAL					
55	33	DECKHEADS HAD LOOSE AND DAMAGED PANELS LEAVING DIFFICULT TO CLEAN STAINS OR GAPS THROUGHOUT, AND CRACKED DECK TILES WERE NOTED IN AREAS WITH RECESSED TILE GROUT.				F&B MANAGER	WORK IN PROGRESS
		<u>GENERAL</u>					
56	27	THE SPLASH PANEL INSERT FOR THE TECHNICAL COMPARTMENT OF THE JUICE DISPENSERS THROUGHOUT WAS SOILED WITH JUICE RESIDUE AND CORROSION. CONTACT THE MANUFACTURER FOR RETROFIT PIECES FOR INSTALLATION.				F&B MANAGER	VITALITY TECH.TO BE REQUESTED FOR GENERAL REFITTING AND REPLACEMENT OF PARTS.
		CAMP CARNIVAL PLAYGROUND – PLAY ROOM					
57	*41	THE TOILET SEAT IN THE CHILDREN'S TOILET WAS NOT CHILD SIZED OR ADJUSTABLE. (WITH INSERT SEATS)				CH ENGINEER	CHILD SIZED SEAT TO BE ORDERED
58	*41	THERE WAS NO SIGN IN THE CHILD TOILET ADVISING THE PROVIDER'S TO WASH THEIR HANDS AND THE CHILDEREN'S HANDS AFTER ASSISTING THE CHILDEREN TO USE THE TOILET.				YOUTH DIRECTOR	LAMINATED SIGN WAS MADE AND INSTALLED